

Easter Evening

STARTERS

Pancetta di Maiale

Pork belly and roasted fennel with a pork sauce and black pudding.

Halloumi V

Deep fried halloumi with a basil pesto and honey balsamic glazed figs.

Mozzarella V

Mozzarella with a classic Panzanella salad of mixed sun-dried & roast tomatoes, capers, red onion & croutons.

Insalata Carroti V GF

A salad of roasted heritage carrots, salt baked beets & goats cheese.

Calamari

Deep fried squid, crispy Chorizo, Chorizo oil and a lemon mayonnaise.

Pate di Fegato

Chicken liver pate with toasted ciabatta, with a red onion and balsamic chutney.

MAIN COURSE

Penne Melanzane V

Penne pasta with tomato, aubergine & chilli topped with ricotta cheese.

Pizza Taleggio V

With tomato, mozzarella & smoky Taleggio cheese & buttered leeks with fresh basil.

Linguine Cozze

Linguine with clams, mussels and a tarragon butter sauce.

Pollo Sedano Rapa GF

Chicken breast with a celeriac puree, a red wine sauce, oregano roasted potatoes and oyster mushroom.

Branzino GF

Seabass fillet with roasted cauliflower, cauliflower puree, caper butter and baby roasted potatoes.

Pizza Bresaola

With tomato, mozzarella & Gorgonzola cheese with cured beef "Bresaola".

2 Courses: £19.95

Tiggis